

Thai-Inspired Cucumber Rice Salad

Ingredients

1 cup cooked Jasmine rice, cooled
1 cucumber, peeled, seeded, and diced (Beth's preference-or you can use Persian or Japanese cucumbers)
1/2 cup diced red pepper
1 small bunch cilantro, chopped
1/4 cup sliced green onion
2 teaspoons kosher salt
2 Tablespoons rice vinegar
1 Tablespoon Sriracha
1 teaspoon sugar
3 TB chopped salted peanuts

Instructions

Chop cucumber and place in a bowl with salt and mix. Set aside. Meanwhile, mix sriracha, sugar, and rice vinegar together. Add cooled rice, red pepper, onion, and cilantro to salted cucumbers and mix.

Add siracha sauce to the salad, mix, and top with salted peanuts.